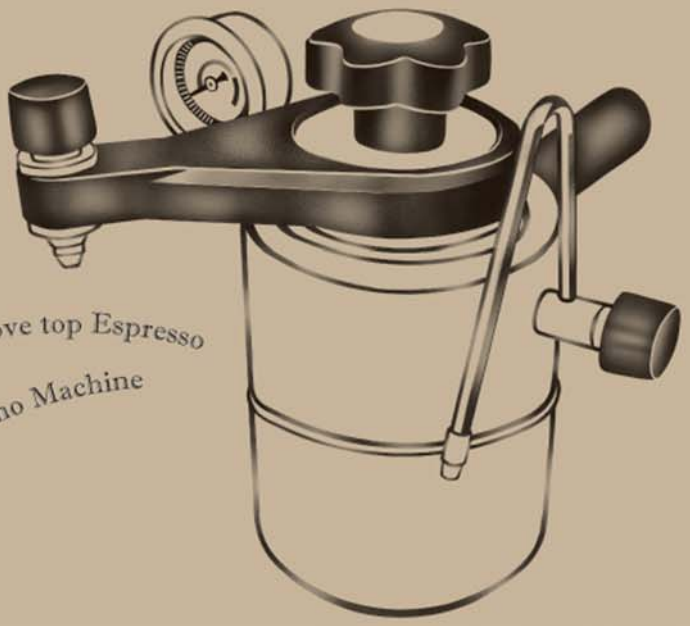
INSTRUCTION MANUAL
Model CX-25 P

Bellman
Cappuccino



3-6-9 Cups Stove top Espresso
&
Cappuccino Machine

General Information

The **Bellman CX-25P Espresso & Cappuccino Maker** is a stovetop model for household use. The coffee maker has a charming, modern appearance and is made of heavy gauge 18/8 Stainless Steel and heat resistant Bakelite.

This machine makes espresso style coffee using the steam pressure method. The espresso is prepared by forcing water through the coffee grounds under moderate pressure, extracting all of the pure flavour and aroma. Water remains in the machine after brewing to provide steam for frothing and heating milk. “Cappuccino” is the name for a coffee consisting of a small ‘shot’ of espresso with a generous serve of hot frothy milk. You may add sugar, a light sprinkling of powdered chocolate, nutmeg, cinnamon or grated orange peel, according to taste.

A ‘shot’ of espresso is approximately 30ml in volume and is best served in a demitasse size cup.

With the **Bellman CX-25P** you can easily make 3, 6 or 9 cups of espresso by using the included brew basket ‘Reducer’.

In addition the CX-25P Bellman features a Pressure Gauge. By using the Gauge it is possible to repeat your favourite brewing method, time after time, and ensure you have adequate pressure to froth milk for cappuccinos, etc.

Please read the entire instruction manual before using this coffee maker for the first time. This coffee maker is a pressurised device, and appropriate care should be taken when operating the machine. Keep the instructions in a safe place and refer to them from time to time to refresh your memory.

WARNINGS & SAFETY. Please read this section carefully.

1) This machine has a safety pressure release valve built into the base of the handle part (A15). If this valve opens during operation, releasing steam, turn the heat source off and allow the machine to cool. Use less heat next time, and a coarser coffee grind.

2) Never try to open the boiler lid cap when the machine is hot, and/or under pressure. Allow the machine to cool and open the steam valve to release all internal pressure before removing the boiler cap.

3) Never leave the machine unattended when in use. When releasing the coffee or steam valve take appropriate care: steam and hot coffee can scald or burn. Have your coffee or milk jug ready and slowly open the valve.

4) During operation the metal surfaces of the machine will become very hot: do not attempt to pick up, or touch the metal surfaces when the machine is in operation or you could get burned. If the machine must be handled, or steadied, handle it by the heat resistant Bakelite handle and/or use oven safe gloves.

5) Never operate the machine without adequate water inside it, and do not allow it to boil dry. Use the water level indicators inside the boiler for making coffee and for steam only use always fill the machine at least one third full of water.

6) During operation take care to keep the heat source low enough that the flame does not rise high up the sides of the unit and/or (on electric stoves) cause the machine to overheat and/or the handle to become too hot to touch. Excessive heat can damage the machine and is not required.

7) Do not operate the machine if it is damaged. Seals should be periodically replaced, and the machine inspected for wear and damage. Return it to the place of purchase for inspection if there are any faults.

8) Do not operate the machine at excessive pressures. If the Safety Release Valve (A15) is releasing steam: this indicates that the pressure is too high. Immediately remove/terminate the heat source and allow the machine to cool. The correct pressure to operate the machine for making coffee is 0 to 1 BAR and for producing steam 1.2 BAR is sufficient.

CX-25P Bellman StoveTop Coffee Maker Instructions

Preparing the Machine for Use:

A) When the Machine is Brand New

When the machine is brand new prepare it for use by cleaning and rinsing all parts thoroughly with hot water. No scouring is necessary. After all the parts have been rinsed follow the directions for preparing espresso, except do not put any coffee into the brew basket. Release water first through the coffee valve and then release steam from the steam valve. This cleaning and sterilising procedure should be repeated periodically to keep the machine clean and ensure that the coffee and steam tubes do not become blocked.

B) Regular Cleaning After Use

1) Remove Coffee Maker form the heat source.

2) Open the steam valve and release all internal pressure. Allow the machine to cool

3) With both coffee and steam valves open, you can now safely remove the boiler cap.

4) Remove the top lid and brew basket. Empty the coffee grounds and remove the reducer if it was used. Take care not to discard the reducer with the coffee grounds. Rinse all parts in water and rinse the inside of the boiler with water. Do not submerse the boiler body and Pressure Gauge in water. Submersing the Pressure Gauge in water may damage it. Do not use harsh soap, abrasives or scour the machine. Abrasive cleaning and detergents could scratch and damage the metal permanently and affect the coffee taste.

5) Wipe clean with a soft, dry cloth. Store the machine with the lid loose and the Coffee and Steam Valves open. Ensure it has been dried thoroughly. Do not let the machine sit for long periods with stale water and/or coffee inside. Regular cleaning will prolong your coffee maker's working life.

6) Periodically run a water only cycle through the machine to thoroughly clean the inside.

Note:
For easier cleaning, clean off both the coffee and the steam valves immediately after use. When you have finished frothing milk release some steam to clean any milk residue from the frothing tube and tip. Immediate cleaning and regular maintenance will ensure the machine operates as intended and produces the best coffee.

How to Prepare Coffee

A) Read this guide fully before you begin. Before starting you will need to prepare:

1) Clean Espresso Maker.
2) Medium/fine ground coffee.
3) Espresso Cups and a Carafe to catch the coffee.
4) Spoon or Spatula to level the coffee.
5) For Milk drinks you will also need Cold Milk and a heat resistant Jug (preferably Stainless Steel).

B) Coffee Making Procedure

1) Unscrew and remove the Tightening Knob (A17).

2) Remove the Top Lid (A03).

3) Remove the Brew Basket (A10) and the Reducer (A06).

4) Fill the Boiler (A02) with water to the level marking for the desired number of cups. The Water Level Marking plate is located inside the boiler (009). For a faster brew, and better results, begin the process with hot water. DO NOT OVERFILL THE MACHINE; water should not cover the Safety Valve (A15) located in the base of the Bakelite Handle.

5) If you desire 9 cups of coffee, do not use the Reducer. For six cups, insert the Reducer into the Brew Basket, short end down. For 3 cups insert the Reducer short end up. Always pack coffee above the Reducer.

6) Load the Brew Basket (A10) to the rim with coffee (use a medium Coffee Grind) and use the back of a spoon or a spatula to gently pack it down. Put in a little more coffee. Pack the coffee down as evenly as possible. Too course and the coffee will be weak, too fine and you can clog the machine. Never use ‘powdery’ Turkish style coffee.

7) Put the Brew basket (A10) onto the Central Shaft inside the machine (A08). Make sure that the silicon O-ring is correctly positioned under the Brew Basket Rim and against the boiler rim. Clean off any excess coffee from the rim to ensure a good seal.

8) Place the Top Lid (A03) onto the Central Shaft inside the boiler (A08) with the Coffee Valve positioned opposite to the Bakelite Handle.

9) Screw down the Tightening Knob (A17) as tightly as possible (clockwise). Never attempt to remove the Tightening Knob when the machine is hot and under pressure. Allow it to cool and open the Steam Valve (A16) before removing.

10) Close the Steam and Coffee Valves completely (A16 & A12) (clockwise).

11) Place the coffee machine on your heat source. Set the heat to a low or medium setting. On gas stoves ensure that the flame does not rise high up the sides of the boiler. Excessive heat can damage the unit.

12) Place your carafe or jug under the Brewing Spout (326) ensuring it is secure.

13) Allow the machine to heat for a few minutes (longer if you started with cold water). Keep an eye on the Pressure Gauge (010). When the water reaches near boiling point the pressure will begin to rise.

14) When the dial on the Pressure Gauge (010) has reached around .5 Bar to 1 Bar (the start of the green band) you are ready to make your espresso. Carefully open the Coffee Valve (A12) (counter-clockwise) with your catching Jug securely positioned below. After a few seconds a stream of coffee will begin to flow out into your Jug. For a milder coffee brew you can open the Coffee Valve at a lower pressure (0 to 0.4 Bar). You can even begin the process with the Coffee Valve (A12) open at the start. Do not try and make espresso above 1.2 Bar on the Pressure Gauge: <u>excessive pressure is not necessary</u> and will overheat the coffee grinds, damaging the flavour. During this process the Heat source should be set Low to Medium. If coffee does not come out, or only drips very slowly, turn off the heat and allow the machine to cool. Try again- with a coarser grind of coffee. The correct grind size is when the individual coffee ‘grains’ are just larger than the small holes in the Filter Basket (A10). Never use powdery coffee.

15) When the brew is nearly finished the espresso stream will become stronger and begin to splutter steam. You can now close the Coffee Valve (A12) (clockwise).

16) If you only wish to make espresso you can now Turn off the Heat and serve your coffee. If you wish to froth and heat milk for cappuccino, leave the heat on a Low setting.

How to Heat and Froth Milk

Before you begin you should have your espresso prepared, and your cold milk ready in a heat resistant jug or pitcher.

Steam Operating Procedure

1) When the Pressure Gauge reads 1 to 1.2 Bar of pressure on the Gauge you are ready to commence frothing the milk.

2) Fill your frothing jug with the desired quantity of milk. Do not fill the jug over half way as the milk will expand and increase in volume as you froth it.

3) Place the jug under the Steam Tube so that the tube tip is just under the surface of the milk.

4) Slowly open the Steam Valve (A16) until you get a strong and steady jet of steam. Keep the heat on a moderate setting while you froth your milk.

5) Gently move the jug from side to side and up and down as the steam goes into the milk. Keeping the tip of the Steam tube near the surface of the milk you should hear a high pitched ‘squeal’ as the steam is forced through the milk. The milk will become hot and frothy and begin to expand in volume. If the pressure drops too low increase the Heat source a little.

6) Feel the base of the jug with your hand (carefully) to determine the temperature. The idea is to heat the milk- NOT TO BOIL IT. When the base of the jug feels hot to the touch, you are done. Producing good frothed milk can be a little tricky and may require a little practice. Be patient- you will get it.

7) Close the steam valve and set the jug down. Turn off the heat source.

8) Clean the Steam Tube of milk residue by opening the Steam Valve and allowing steam to escape. Leave the machine to cool with the Steam Valve open.

9) Fill each cup around 1/3 with espresso, adding sugar if desired. Pour the frothed milk on top, using a spoon if necessary. Sprinkle with cinnamon, nutmeg or chocolate to taste. Serve whilst Hot! Enjoy.

GENERAL NOTES

To make the best possible espresso or cappuccino, the coffee used should be freshly roasted and ground. We recommend using dark roasted coffee beans, generally referred to as French or Italian Roast.

If you wish to further enhance the flavour and aroma, grind the coffee immediately before using. The coffee beans should be ground medium/fine with a consistency around the size of white sugar grains. Do not grind too coarse, as the coffee will be weak and bitter tasting. Do not grind to powdery as it may clog the machine, slow the brewing process, and produce a burnt tasting coffee. If no coffee comes out, turn off the heat and allow the machine to cool.

You can use this machine to froth milk for hot chocolates, and other beverages, without having to make coffee. Simply fill the machine 1/3 with hot water and follow the steps for milk frothing in the guide.

Only ever use coffee and water in this machine. Regular cleaning, straight after use will prolong the working life. In addition keeping the machine clean will ensure the best possible results. Never wash the coffee maker in a dishwasher and take care not to submerse the pressure gauge in water when cleaning.

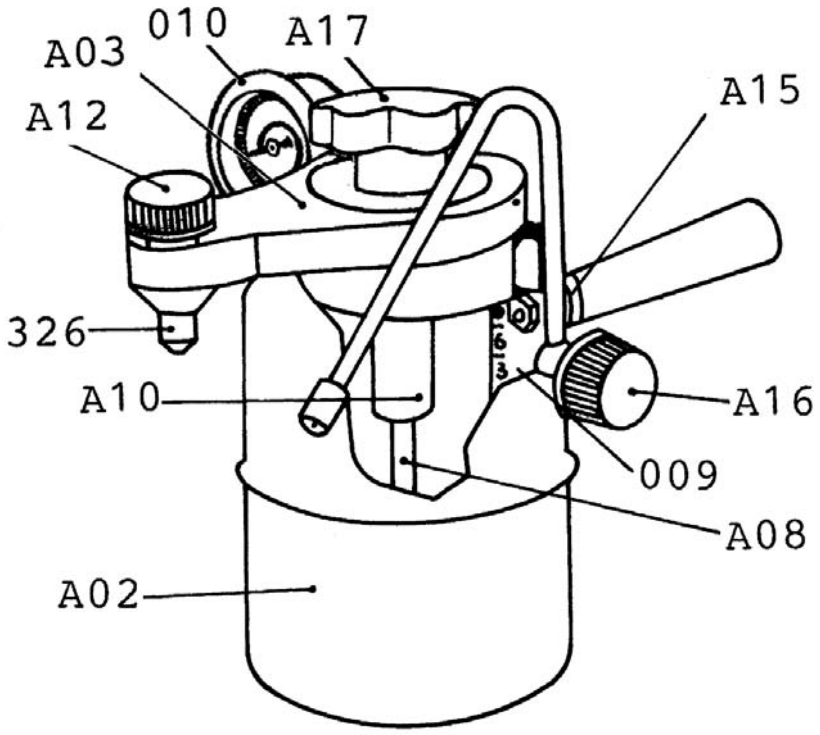
This is a pressurised device, always take appropriate care and use the machine according to instructions. Do not allow children to use the machine. When frothing milk take care: Steam is very hot and can scald you. Never operate the unit if it is damaged or badly worn. There is a safety release valve (A15) located in the base of the Bakelite handle. If steam is released from this valve turn off the heat and allow the machine to cool. Excessive heat and pressure can damage the machine.

Keep these instructions in a safe place and refer to them from time to time to refresh your memory.

STORAGE

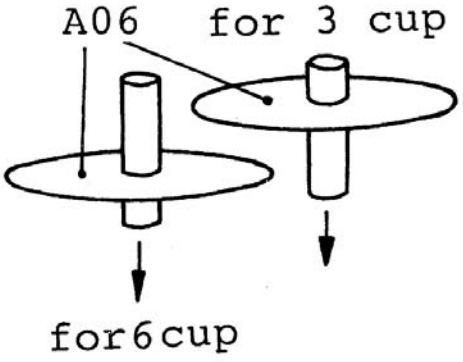
Never store the machine full of water and/or old coffee grounds. Always dry the machine carefully and fully after cleaning and leave it stored with both Valves (A12), A16) open and the lid loosely in place. If the machine has been stored for a long period run a water only cycle through the machine to prepare it for use. The food grade silicon seals in the machine will last for many years under normal use. From time to time it may be necessary to replace them with new seals depending on use. Contact your supplier for spare parts should they be required.

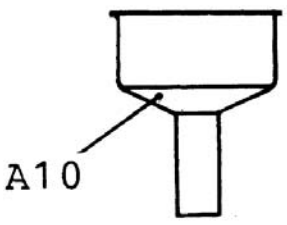
Bellman CX-25P Espresso Coffee Maker



A02 Stainless Steel Boiler
A10 Filter/Brew Basket
326 Brewing Spout
A12 Coffee Valve
A03 Top Lid
010 Pressure Gauge
A17 Tightening Knob
A15 Safety Release Valve
A16 Steam Valve
009 Water Level Indicator
A08 Central Shaft
A06 Reducer
A10 Brew Basket

Load Coffee
Above Reducer





Limited Warranty

This Card is Important - Keep it in a Safe Place

Your new Coffee and Cappuccino maker is warranted against defective materials and workmanship within One Year from the original purchase date, or receipt as a gift, when used in compliance with directions as outlined in the manufacturer's instruction which will constitute reasonable and necesary maintenance by the consumer.

To validate the warranty, keep the sales receipt or other proof of purchase to verify the warranty period.

During the warranty period any defects of parts or workmanship will be repaired at no charge.

This warranty is void and does not cover damage in the case of misuse, accidents, tampering, or alterations to the appliance.

This warranty is not assignable or transferable.

This warranty contains the entire obligation and no other warranties expressed, implied or statutory are given.

Using the Bellman CX-25P Pressure Gauge

BLUE For Smooth Mild Espresso -
Open the Coffee Valve at 0 to 0.9 Bar.

GREEN For Strong Espresso -
Open the Coffee Valve at 1 Bar.
For Milk Frothing - 1 to 1.2 Bar is Sufficient.

YELLOW/RED Excessive Pressure:
Turn Off the Heat Source and
allow the Machine to Cool.